



Sunday Brunch
11:00 am - 3:00 pm

Cocktails for the Table - \$40
(1 liter carafe)

When Doves Cry

Cazadores Blanco, lime, honey, Schofferhoffer Grapefruit

Love is in the Pear

Bourbon, Pear Liquor, Ginger, Cardamom, Lime, Soda Water

Bottomless Mimosa 24

Orange, Peach, Guava, Pineapple, Grapefruit

A La Carte Mimosa 8

Orange, Peach, Guava, Pineapple, Grapefruit

District Bloody Mary 12

Vodka, Housemade Bloody Mary Mix,
Housemade Pickled Vegetables

Michelada 9

Pilsner, Housemade Bloody Mary Mix, Chili Salt

Rye-Ish Coffee 12

Rittenhouse Rye, Coffee, Whipped Cream

Strawberry Rain 14

Vodka, Strawberry, Lime, Agave, Soda

Aperol Spritz 12

Aperol, Sparkling Wine, Soda, Orange

Breakfast Old Fashioned 14

Buffalo Trace, Maple Syrup, Aromatic Bitters,
Bacon garnish, Orange Juice Back

Bottomless Drip Coffee 5

Juices 5

Orange, Grapefruit, Pineapple, Peach, Guava

WARM CINNAMON BUNS (3) 9

cream cheese filling with maple glaze
additional buns \$3 each

EVIL CINNAMON BUNS (3) 10.5

bacon & cream cheese filling with maple glaze
additional bun \$3.5 each

FRENCH TOAST 15

banana-rum syrup, vanilla whipped cream

CHUCO'S CHILAQUILES 16

salsa verde *or* salsa roja, scrambled eggs, frijoles,
charred scallion crema, cotija cheese
add: chicken tinga \$5

CHICKEN n WAFFLES 18

hot honey, sorghum butter

BREAKFAST BURRITO 15

scrambled eggs, chipotle potatoes, oaxaca cheese,
pinto beans, scallion crema
add Chicken Tinga or Spiced Chicken Sausage or Bacon \$4

BEEF PICANHA & EGGS 25

Brazilian style beef skewer, scrambled eggs,
chipotle potatoes, beans, chimichurri

SIDE: APPLEWOOD SMOKED BACON 6

SIDE: SPICED CHICKEN SAUSAGE 6

DEVEILED EGGS* 9

fermented chili, pickled radish & sprout

ORGANIC GREENS 13

avocado, shaved radish & cucumber, spiced sunflower seeds,
champagne-citrus vinaigrette

CRISPY SPICED CHICKEN WINGS 15

west indies spice rub, mango-tamarind yogurt dip

BUTTERMILK FRIED CHICKEN SLIDERS 17

pickled fresno chili slaw, spiced honey remoulade

BUTCHER'S BAR BURGER 22

farmhouse cheddar, house bacon, black garlic aioli,
takikomi onion, b&b pickles, fries

HOUSE CUT FRIES* 10

fresh herbs, truffle parmesan aioli

* Consuming raw or undercooked proteins may increase your risk of food-borne illness, especially if you have a medical condition

Parties of 6 or more will be subject to 20% gratuity.
A 5% Oakland Business Mandates Surcharge will be added to your bill.